Made in Italy

LINEA PRESTIGE
PGVA 965 GHI

Gian gas oven cooker with fan
90x60cm antracite design free standing cooker
5 gas burners (1 triple ring)
Automatic ignition
Cast iron pan-supports
Multifunctions fan gas oven
Electric grill
Interior light
Minute minder
Flap type
Accessories: tray, shelf
Spare injectors for gas convection
Removable glass lid
Adjustable feet
Overall dimensions (HxWxD): 85/90x90x60cm

FEATURES

CAST IRON PAN SUPPORTS
Typical of major professional coking appliances, the solid and stable cast iron pan supports, with their extreme resistance to high temperatures, offer the best for performances and safety.

PROFESSIONAL COOKTOP
Elegance and modern design: the best esthetical compromise to meet all possible kitchen environments.

BUILDING-IN
All the De'Longhi free standing collection has been developed and approved to be used as building-in, in contact with furniture in the kitchens.

FORNO PRINCIPALE

OVEN LIGHT
The light within the cavity allows to see and check food cooking

GRILL
Ideal for browning and grilling food that needs high temperatures on surfaces like veal and beef steaks, filet, hamburger and all vegetables.

DEFROSTING
Using the fan function only spreads air uniformly and evenly throughtout the cavity to defrost quickly frozen food.

FAN GRILL
Using the fan cooking function together with the grill makes gratining and grilling faster, with a better heat distribution, leaving the surface of foods unburnt.

GAS BOTTOM BURNER COOKING MODE
Traditional gas cooking mode.

GAS FAN COOKING MODE
The gas fan cooking mode allows temperature to be spread uniformly inside the cavity, improving coking performance and reducing consumption. It is possible also to cook at a temperature of 130°C without the risk of flame estinguishing.